

**South East London
CAMRA &
Dulwich Hamlet
Football Club
Present**



Dulwich Beer Festival

23rd - 25th May 2024

Dulwich Hamlet Football Club

Champion Hill Stadium, Dog Kennel Hill, East Dulwich SE22 8BD

Open Times: 12 - 10.30 pm

Official Programme



www.sel.camra.org.uk

[@SELondonCamra](https://twitter.com/SELondonCamra)

<https://dulwichhamletfc.co.uk>

The best selection of Cask Ales on the Bermondsey Beer Mile!



Proudly Crafted in SE1

**SOUTHWARK
BREWING CO**



46 Druid Street, SE1 2EZ

020 3302 4190

Taproom Opening Times: Tuesday, Thursday, Friday 5pm - 10pm

Saturday 12pm - 7pm Sunday 1pm - 5pm



facebook.com/southwarkbrewing



southwarkbrewing



@southwarkbeer

Welcome!

2024 marks 50 years since a group of cask beer enthusiasts got together and formed the South East London branch of the Campaign for Real Ale in the Lord Derby, Plumstead. We've come a long way in that time and to help celebrate we will have a number of special events throughout the year, the first of which is this, our beer and cider festival.

After a gap of 11 years, we are back at the home of Dulwich Hamlet FC, a larger venue, which means we have been able to increase the number of cask conditioned beers to around 50 to honour our milestone. Our friends at Southwark Brewery have produced a special 50th Anniversary Ale which is available in cask at the festival, in bottles to takeaway and will also be in a limited number of pubs south east London in the coming weeks.

Once again, many thanks to Portobello Brewery and Southwark Brewery who have kindly sponsored the t-shirts and glasses. Southwark have also brewed us a special anniversary beer, available here in cask and bottle while stocks last. The generosity of our sponsors makes the festival possible. Thanks also to our festival organiser, Eric Camfield, the rest of the organising committee, Mel and the team here at DHFC, the volunteers serving behind the bar or supporting behind the scenes, and all of our advertisers and suppliers.

Cheers

Andy Large, Chair, SE London CAMRA

Remembering Andrew Sewell (1959-2024)

On a sadder note, Andy passed away in March.

A dedicated member of the Campaign, Andy served as our branch social secretary for 10 years until becoming too ill to continue. He arranged many branch outings which are fondly remembered by all those who attended. His enthusiasm, sense of humour and extensive knowledge of so many subjects made trips to the pub both entertaining and educational.

Andy was also President of the Westminster Speleological Group and, prior to joining CAMRA, had undertaken numerous caving expeditions. As well as caving in the UK, Andy organised the first trip to Cuba by a British caving club and went on to cave in Romania, Georgia, Turkey, Lebanon, Iran and, lastly, Armenia in 2013.

He will be greatly missed by all who knew him.

In Andy's memory, our 2024 festival charity is Cave Rescue.





Bricklayers Arms



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**Live Sports, Bands, & some Sunday
Afternoon Live Music Sessions**

Beer Patio

Well kept beers, craft beers & cider

And a warm welcome guaranteed

Find us on Facebook (Bricklayers Arms)

50p per pint cask beer discount for card carrying CAMRA members

Festival Info

Opening Times

The festival is open 12pm-10.30pm each day, with last orders at 10pm.

Your Glass

This year we have once again decided to include a non-refundable glass within the entry price. Whilst we appreciate some of you would prefer to have the choice of whether to keep your glass, we hope you will understand that the economics of running a small festival such as ours currently preclude this. To ensure you get a full measure, our glasses are oversized and lined.

Drinks Pricing & Payment

Drinks may be purchased in pint, half-pint or third-pint measures. Prices are displayed on the end of each cask / box and vary according to alcohol strength.

Beers are priced at £4.20 p/pint up to ABV 5.4% and £4.80 for ABV 5.5% and above, apart from any super strength beers (ABV above 7.5%) which are £5.40 (but only sold in half or third pints).

The beer and cider bars accept card or token payment only. Payment in cash can, however, still be made at the entrance desk where drinks tokens can be purchased in multiples of £5. Refunds will be given for the value of any unused tokens.

Off Sales

Following the change in draft beer duty regulations and guidance from CAMRA HQ, the sale of beers and cider/perry to be consumed at home is currently not permitted at CAMRA beer festivals.

Toilets

Toilets are clearly signposted and are located both under the seating stand and inside the main entrance.

Allergens

Please ask for full details if required. Unless otherwise notified:

Beer: will contain gluten in the form of Barley or Wheat; **Cider/Perry:** may contain Sulphites;

Food: please check with the food staff if you have an intolerance to any notifiable allergens.

Re-Entry to the Festival

If you need to leave the festival and wish to return later the same day, please obtain a wristband to ensure you are not charged another entrance fee upon your return. If you wish to return on a different day, either obtain a wristband or bring your festival glass with you to gain free access.

Smoking

Smoking is not permitted anywhere inside the club building, so please move outside to smoke.

Disabled Access

Step free access to our pitch-side festival is available via the blue gates to the left of the main club building, behind the car wash.

First Aid

Trained first aiders are on duty. If you require any assistance, please contact the nearest member of festival staff.

Dulwich Hamlet FC Bar

The club bar will be open from where soft drinks and alcoholic drinks can be obtained in addition to beer and cider. These drinks must be paid for at the club bar and not at the festival bars.



Guide to CAMRA's Beer Styles

Beer Style	Main Characteristics	ABV
Mild	Usually dark brown to black but may be pale amber or gold. Light drinking, not very hoppy, malt flavour dominates.	Up to 4%
Bitter	Usually amber to dark brown. Malt flavour, noticeable hops; typically earthy, peppery & spicy, fruit may be present but not dominate.	Session up to 4.3% Premium 4.4-6.4%
Pale/Blond/ Golden	Pale: dark gold to amber; light malt, hops noticeable. Blond/Golden: straw to gold; malt minimal; Goldens more fruity than Blonds.	Session up to 4.3% Premium 4.4-6.4%
IPA	Strong, hoppy, moderate-strong bitterness. Long & complex finish. New World IPAs tend to be fruitier than British IPAs.	5.5% & above
Stout/Porter	Stouts typically black, less hopped, roasted malt flavours. Porters have roasted notes balanced by hoppy character with some fruit.	Session up to 4.9% Strong 5.0% +
Barley Wine/ Strong Ale	Rich, complex, full bodied, may vary from dry to sweet. May be aged before selling leading to wine-like notes. Medium-strong bitterness.	6.5% & above

Make
yours a
Mild this
May

#MildMonth



BEER MENU

Beers are racked alphabetically by brewery name

The beer names below are colour-coded according to beer style

ACORN S Yorkshire	Barnsley Bitter (Session Bitter)	3.8%	A smooth malty brown bitter with notes of chocolate and caramel. Fruity bitter finish.
ANSPACH & HOBDAV SE London	Smoked Brown (Speciality Brown Ale)	5.0%	Smoke, chocolate orange & caramel on nose & palate creates well-balanced dark brown beer. Taste initially sweet with roasted malt & some earthy hops. (V)
	The IPA (New World IPA)	6.0%	Easy drinking, gold coloured, strong hoppy nose. Flavour hints of lemons, grapefruit, citrus zest & spicy peppercorns overlaid by biscuity malt character. (V)
ARRAN Ayrshire	Blonde (Speciality Golden)	5.0%	Pale, golden, clear tasting, in a continental style, drinks below its weight. Hoppy with substantial fruit balance. Taste is balanced & finish increasingly bitter.
BANK TOP Gtr Manchester	Dark Mild (Mild)	4.0%	Coffee roast aroma. Smooth mouthfeel, with roasted malt prominent throughout and some fruit. Moderate bitterness in aftertaste.
BEERBLEFISH E London	Edmonton Best (Session Bitter)	4.3%	Dark amber beer with sweet caramel balancing growing bitterness. Hops slightly floral with a little pepper on slightly dry sweetish finish. Floral aromas.
	Maple Tooth Tiger (Specialty Porter)	4.9%	Bursting with burnt sugar and maple notes, this is a sweet tooth of a porter. Collaboration with Camden-based Werewolf Beer.
BOWLAND Lancashire	Bumble (Speciality Blond)	4.0%	Lightly hopped, finished with a late addition of locally sourced honey. Fruit & malty aroma, sweetness & caramel in body and rising dry bitter balance in finish.
BRADFIELD S Yorkshire	Farmers Bitter (Session Bitter)	3.9%	A traditional copper-coloured malt ale with a floral aroma.
BRIDGE HOUSE W Yorkshire	Holy Cow (Premium Bitter)	5.6%	Light brown strong ale with juicy malt and full hop flavour, citrus overtones. Light hop aroma & a bitter slightly astringent finish.
BROCKLEY SE London	Spring Ale (Premium Bitter)	4.5%	Vibrant pacific hops blend imparts juicy tropical fruit flavours, zesty citrus peels & fresh botanical notes. Well rounded, gentle bitterness, subtle malt profile.
	Harcourt Red (Red Ale)	4.8%	Malty with a mild hops aroma, full mouthfeel, remarkable notes of toffee and treacle, cut through and balanced by an orangey finish.
CLARKSHAW'S SW London	Bunny Hop (Session Bitter)	3.9%	Light and hoppy extra pale ale. (V)
	Hellhound IPA (British IPA)	5.5%	Hazy & amber. Aroma fruity, malty, light hop notes. In mouth, malt presents but fruit intensifies with both orange marmalade & subtle spiciness present. (V)
CROUCH VALE Essex	Blackwater Mild (Mild)	3.7%	Smooth and malty dark mild. Fruity and full – the use of roast barley in the mash provides not only a deep-ruby colour, but also a dry roast character.

CROUCH VALE	Essex Boys Best (Session Bitter)	3.8%	Full bodied, traditional-style mid-brown “best” brewed from 100% English barley malt & copious English Challenger & Boadicea hops, which shine through.
FIVE POINTS E London	Best (Session Bitter)	4.0%	Smooth, easy drinking with marmalade, pineapple, apricot, sweet honey biscuit & hazelnuts in flavour. Bitterness & spicy hops linger in sweet aftertaste. (V)
	Railway Porter (Session Porter)	4.8%	Jet black. Roasty chocolate & currants on nose; black treacle notes & hint of orange. Dry finish has dark roast bitterness, building warm black pepper. (V)
FOREST ROAD SE London	Ride (Premium Pale)	4.6%	This gluten-free pale ale has passionfruit notes which develop in the mouth, accentuated with an underlying sweetness. Zesty lemon is in final flavour. (V)
	Work (Premium Pale)	5.0%	Soft orange blossom aroma with a touch of caramel due to small addition of malt. Toasted malt notes hit first then hop bitterness. Floral notes linger. (V)
GEORGE’S Essex	Wakering Gold (Session Golden)	3.8%	Bursting with fresh hop aroma; a refreshing blend of English and American hops.
	Banshee Porter (Specialty Porter)	4.4%	This complex porter has been made with 30% smoked malt and so is a genuine Rauchbier (smoked beer). (V)
KELBURN Gtr Glasgow	Dark Moor (Strong Mild)	4.5%	A dark, fruity ale with undertones of liquorice and blackcurrant.
	Cart Blanche (Premium Golden)	5.0%	A golden, full-bodied ale. The assault of fruit and hops camouflages the strength of this easy-drinking ale.
KERNEL SE London	Table Beer (Session Golden)	3.2%	Refreshing, smooth mouthfeel. Hoppy earthy notes, becoming slightly spicy. Gentle growing bitter dry finish. Light citrus, apricots & earthy hops on nose. (V)
	Brown – Was-iti (Brown Ale)	5.8%	Medium-bodied, between N English & US brown ales in style. Toasted nuts & dark caramel balanced by NZ hop bitterness and lime & peach aromas. (V)
KIRKBY LONSDALE Cumbria	Crafty Mild (Mild)	3.6%	A typical mild with powerful malty aromas and some caramel, which follows through in the taste and finish. (V)
LANCASTER Lancashire	Blonde (Session Blond)	4.0%	Slight sweet biscuit malt and citrus hop in aroma. Gentle malt and citrus hop lemon notes in flavour leading to a sustained bitter and astringent finish.
LEIGH ON SEA Essex	Legra Pale (Session Pale)	3.8%	A light, fresh & sessionable golden ale. Single hopped, during the boil and following fermentation, with lashings of Citra hops for a clean citrus flavour. (V)
	SS9 (Strong Stout)	9.0%	Seriously strong stout characterised by deep boozy notes of coffee and chocolate from the range of dark malts used. (V)
LUNE BREW Lancashire	Valley Gold (Session Pale)	4.2%	A crisp and fruity golden ale using a traditional malt bill and modern US hops. Cascade and Amarillo.
MOORHOUSES Lancashire	Moonbeam (Session Golden)	4.3%	A session IPA, with a full crisp bitterness. Hops deliver masses of stone fruit and tropical notes.
	Pendle Witches Brew (Premium Bitter)	5.1%	Well-balanced, full-bodied, malty beer with a long, complex finish.

PENNINE N Yorkshire	Heartland (Session Bitter)	3.9%	Dark copper coloured ale with a toffee, malted caramel smell and a rich smooth moreish flavour.
PORTOBELLO W London	Westway Pale (Session Pale)	3.8%	Bitter grapefruit & tropical flavours overlaying digestive biscuit sweetness. Lingering finish is hoppy, bitter dry and slightly sweet. Sweet fruity nose.
	Summer Blonde (Session Blond)	4.2%	Light drinking amber, fruity bitter with a biscuity malty flavour, that is also present on the nose. Lingering, dry bitter finish.
	Star (Session Bitter)	4.3%	Has caramel toffee character. Orange & apricot fruits in flavour and notes of orange on nose. Spicy slightly dry bitter finish that has chocolate notes that fade.
	Market Porter (Session Porter)	4.6%	Contemporary take on classic London beer style, with mix of 8 malts. Coffee & chocolate notes with roasted caramel nose & beguiling depth of flavour.
	Stiff Lip (Premium Bitter)	5.0%	Smooth, dark amber with caramelised citrus, earthy hops & sweet honey notes. Apricot & mango flavours. Finish sweet, increasingly spicy, lingering bitterness.
ROOSTERS N Yorkshire	Baby Faced Assassin (New World IPA)	6.1%	An IPA with aromas of mango, apricot, grapefruit and mandarin with a lasting, juicy, tropical fruit bitterness. (V)
SETTLE N Yorkshire	Ernie's Milk Stout (Session Stout)	4.5%	A ruby red beer with fruity roasted malt and caramel aromas. Roast malt, vine fruits and dark chocolate lead to a long bitter finish.
SOUTHPORT Merseyside	Dark Night (Mild)	3.9%	Full bodied mild with fruity malt aromas dominating, lasting roast bitterness and hop, lots of flavour for the strength.
	Golden Sands (Session Golden)	4.0%	A golden-coloured, triple hopped bitter with citrus flavour.
SOUTHWARK SE London	Potters Field (Session Porter)	4.0%	Raisins, prunes, caramel, cocoa and bitter chocolate in the flavour with a noticeable hop bitterness. These fade in dry roast bitter aftertaste. Malty, sweet aroma.
	Southwark Light (Speciality Pale)	4.1%	Experimental beer, originally given the codename SBC Test Beer 2024. Tasting notes were unavailable at time of print. You know as much as we do!
	Thames Tunnel Irish Red (Red Ale)	4.3%	Named after the Irish "Navvies". Traditional English Hops & Maris Otter Malt give warming malty biscuit flavours, slight bitter aftertaste, honey and lavender.
	Full Sail (Premium Pale)	4.4%	A blend of floral, citrusy hops make this an easy drinking light hoppy beer for the spring.
	Harlequin S/Hop (Premium Pale)	5.0%	Has tropical fruit flavours and aromas including passionfruit, peach and pineapple, with a bitter aftertaste and tropical fruit tones.
	SE London ESB (Premium Bitter)	5.8%	Well balanced beer with caramel malt sweetness, low bitterness, slight fruit hop aroma, medium dry malty aftertaste. Brewed specially for our 50th anniversary.
UP THE CREEK SE London	Hench (Premium Pale)	4.8%	Sweet and mighty with use of experimental English hops Olicana and American Azacca and Citra. Gives a lot of melon and peach aroma on the nose. (V)
	Baltic Porter (Strong Porter)	6.2%	Heavy malty beer with rich texture reminiscent of plums, prunes and cherries. Dark brown in appearance with medium-low bitterness. Smooth and warming.(V)



Bottle and Can Bar

(Fri & Sat - subject to availability)

Belgium

Boon Gueze Mariage Parfait 8% Lambic
Boon Kriek 4% Fruited Lambic
Saison Dupont 6.5% Classic Saison
Timmermans Framboise Hibiscus 4% Fruited Lambic
Chimay Blue 9% Trappist Dark Strong
Orval 6.2% Trappist
Duvel 666 6.66% Belgian Blond
De La Senne Zinnebir 5.8% Belgian Pale

Germany

Augustiner Helles 5.2% Helles Lager
Ayinger Albairisch Dunkel 5% Dark Lager
Schneider Weisse Original 5.4% Wheat Beer
Fruh NaturRadler 2.2% Lemon Radler

UK

Mount St Bernard Tynt Meadow Ale 7.4% English Trappist Ale
Mount St Bernard Tynt Meadow Blond 5% Belgian style Blond
Vault City Guava Yuzu 4.7% Guava and Yuzu Sour
North Atlantis 4.1% Session IPA (Gluten Free)
Arbor Helles 4.2% Lager (Gluten Free)
Burning Sky x Elusive x The Kernel Destination 6% IPA
Anspach & Hobday London Black 4.4% Nitro Porter

Low/No Alcohol

Cloudwater Fresh 0.5% Low Alcohol Pale Ale
Mash Gang Crystal Ammunition 0.5% Low Alcohol Lager
Chouffe Sans Alcool 0.4% Low Alcohol Belgian Blond

THE
RIVER
ALE HOUSE



"Top Ale House If You Like Ale Houses"

-Crazy_Jim-83, Tripadvisor, May 23

131 WOOLWICH ROAD, GREENWICH, SE10 0RJ

CIDER & PERRY MENU

At the time of publication of the programme we were still sourcing a number of ciders, so we ensure an interesting range from a variety of producers. Currently we have the following on order, spanning from London, Kent & Sussex, to the West Country to Wales and the Three Counties:

Big Nose & Beardy	Sussex
Castle	Kent
Chats	Somerset
Dorset Nectar	Dorset
Duck Chicken	London
Eltham Gold	London
Glyders Cider	Somerset
Kentish Pip	Kent
New Forest Cider	Hampshire
Newton Court Cider	Herefordshire
Nuthurst Orchard	Sussex
Olivers	Herefordshire
One Tree Hill	London
Pontymeddyg	Wales
Ross On Wye	Herefordshire
Silly Moo	Sussex
Turners	Kent
Tutts Clump Cider	Berkshire
Ventons	Devon

All our ciders & perries are naturally still, made from 100% fresh pressed apple/pear juice and fermented over winter. Many are from small producers, so a chance to try some ciders you may not normally obtain.

We will have a full list including descriptions and ABV at the cider bar for your perusal and selection. We do try before you buy, so come and have a few tasters.



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ORDER HOME DELIVERY WWW.BROCKLEYBREWERY.CO.UK**



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Campaign
for
Real Ale



ASK, “IS IT CASK?”

The launch of ‘Fresh Ale’ by Carlsberg Marston’s Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer – which is far from the case.

Serving so-called ‘Fresh Ale’ though a handpump also boots a genuine cask beer off the bar, depriving consumers of choice.

CMBC claim to champion cask beer but have instead closed breweries and removed cask lines from bars.

Be part of the **CAMRA** story

Real ale is just the start...

Our story is your story.
So join us in supporting
everything from pubs and
drinkers rights, to licensees
and breweries, uniting us
in the story we all love.

To thank you for being a hero
in our story, you receive great
membership benefits, such as
£30 of beer vouchers, quarterly
BEER magazine, access to the
online news platform **What's
Brewing**, partner **benefits and
discounts...** just a few perks
of joining us.

Join the CAMRA story
camra.org.uk/join



Campaign
for
Real Ale

Real stories, real people, **real ale**



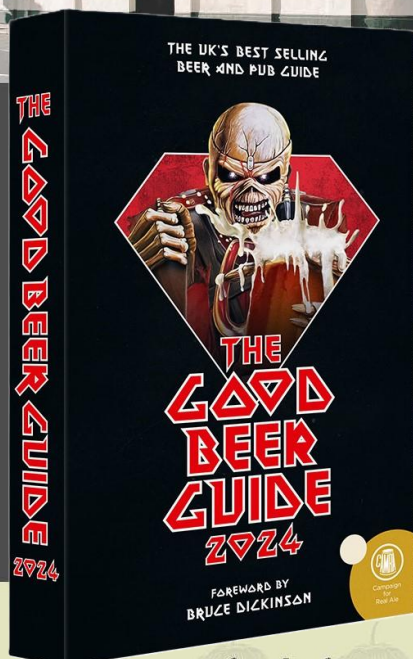
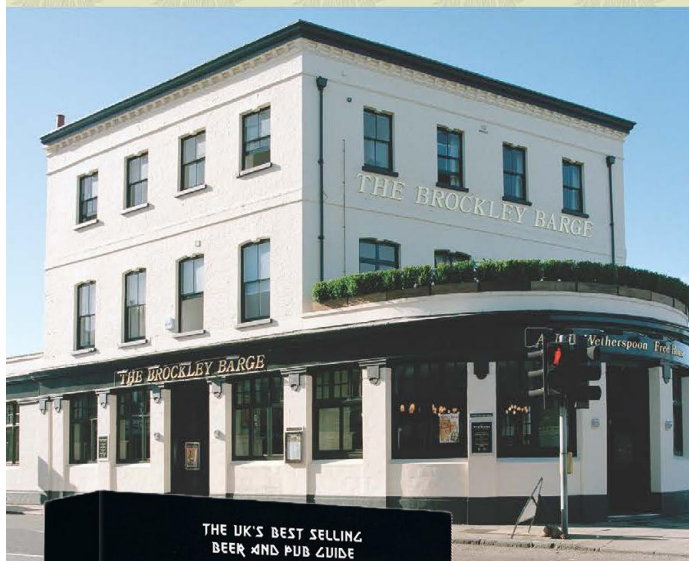
wetherspoon

THE BROCKLEY BARGE

**184 Brockley Road
London, SE4 2RR**

THE FOX ON THE HILL

**149 Denmark Hill
London, SE5 8EH**



**Both pubs are featured in the
Good Beer Guide 2024**

**The Brockley Barge has been
included for the last nine years
in a row and The Fox on the Hill
for the last four.**

**for the facts
drinkaware.co.uk**

jdwetherspoon.com

Subject to local licensing restrictions and availability at participating free houses. Photography is for guidance only.
J D Wetherspoon plc reserves the right to withdraw/change offers (without notice), at any time. See main menus and customer information screen for allergen information, symbol explanations and additional details of our terms and conditions.